USE & CARE GUIDE

Gas Ranges

WOLF®

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Features and specifications are subject to change at any time without notice. Visit our website, wolfappliance.com for the most up-to-date information.

IMPORTANT NOTE: Throughout this guide, dimensions in parentheses are millimeters unless otherwise specified.

Important Note

To ensure the safe and efficient use of Wolf equipment, please take note of the following types of highlighted information throughout this guide:

IMPORTANT NOTE highlights information that is especially important.

CAUTION signals a situation where minor injury or product damage may occur if instructions are not followed.

WARNING states a hazard that may cause serious injury or death if precautions are not followed.

Thank You

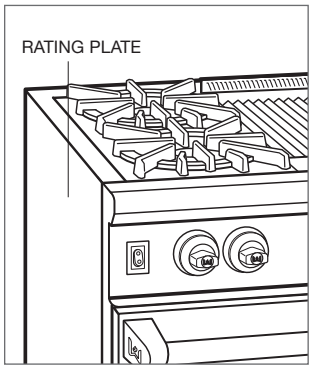
Your purchase of a Wolf gas range attests to the importance you place upon the quality and performance of your cooking equipment. We understand this importance and have designed and built your gas range with quality materials and workmanship to give you years of dependable service.

We know you are eager to start cooking, but before you do, please take some time to read this use & care guide. Whether you are a beginning cook or an expert chef, it will be to your benefit to familiarize yourself with the safety practices, features, operation and care recommendations of the Wolf gas range.

Your Wolf gas range is protected by a warranty that is one of the finest in the industry. Take a moment to read the warranty statement at the end of this guide and refer to it should service become necessary.

IMPORTANT NOTE: Wolf gas ranges are manufactured for use with natural gas or LP gas. Check the product rating plate for the type of gas for your specific model. If this appliance does not correspond to your type of gas, contact your authorized Wolf dealer.

The rating plate is located under the drip pan that supports the cooking grates, inside the left side panel of the range. Refer to the illustration below.



Location of rating plate (inside panel).

IMPORTANT INSTRUCTIONS

⚠ WARNING

If the information in this guide is not followed exactly, a fire or explosion may result, causing property damage, personal injury or death.

IMPORTANT NOTE: Read all safety instructions before using this appliance.

- Installation and service must be performed by a qualified installer, service agency or the gas supplier.
- Warranty service must be performed by a Wolf authorized service center.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- A ventilation hood is recommended for use with the Wolf gas range.

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch.
- Do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

GENERAL SAFETY REQUIREMENTS

- Read this use & care guide carefully before using your new gas range to reduce the risk of fire, electric shock or injury to persons.
- Ensure proper installation and servicing. This appliance must be properly installed and grounded by a qualified technician.
- Have installer show you where the gas supply shut-off valve is located in your home. Learn how and where to turn off the gas supply to the range.
- Before performing any service, turn off the gas supply by closing the gas shut-off valve and unplug the range power cord from the wall receptacle.
- Keep igniters clean and dry for proper lighting and performance for the burners.
- In the event that a burner goes out and gas escapes, open a window or a door. Wait at least five minutes before using the range.
- Keep appliance area clear and free from combustible material.
- When cooking, set burner controls so that the flame heats only the bottom of the pan and does not extend beyond the bottom of the pan.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY REQUIREMENTS

- Wear proper apparel. Never let loose clothing or other flammable materials come in contact with the burners while in operation. Fabric may ignite and cause personal injury.
- When deep fat frying, be certain that the pan is large enough to accommodate the desired volume of food without overflow caused by bubbling of the fat. Never leave a deep fat fryer unattended. Avoid deep fat frying of moist or frost-covered foods, as foods with high water content may cause spattering or spilling of the hot fat. Heat fat slowly, and stir together any combinations of oils and fats prior to applying heat. Utilize a deep fat frying thermometer to avoid heating the fat to temperatures above the flash point.
- Always use dry pot holders when removing pans from the range. Wet or damp pot holders can cause steam burns. Do not use a towel or bulky cloth in place of pot holders.
- Choose pans with easily grasped handles that will stay cool while cooking. Refer to cookware selection on page 28.
- Always turn panhandles inward so they do not extend over adjacent work areas, burners or the edge of the range.
- Always check the positions of the control knobs to make certain the range is off when you are finished cooking.
- Always light each burner prior to placing a pan on the burner grate. Also, turn the control knob to the OFF position before removing a pan from the burner grate.
- Keep any ventilation filters clean to avoid grease fires.
- Always set pans gently onto the grates and center them so that they are well balanced.
- Start the ventilation hood approximately five minutes before cooking. This establishes an air curtain and improves the capture of vapor and moisture.
- Use oven only for cooking tasks expected of a home oven as outlined in this guide.
- Always properly clean and maintain the oven as recommended in this guide.
- Exercise caution when opening the oven door. Let hot air or steam escape before looking or reaching into the oven.
- Position oven racks in desired locations when oven is cool. If a rack must be repositioned after the oven is already hot, be certain pot holder does not contact a hot heating element in the oven.
- Clean only those parts listed in this guide.

IMPORTANT INSTRUCTIONS

GENERAL SAFETY REQUIREMENTS

- Do not repair or replace any part of the range unless specifically recommended in literature accompanying this appliance. All service should be referred to a qualified technician.
- Do not obstruct the flow of air. Your kitchen must have an adequate supply of fresh air to ensure proper combustion and ventilation.
- Do not use aluminum foil to line any part of the range.
- Never use the range to warm or heat the room.
- Do not block or obstruct the holes in the range surface below the control knobs. Blocking these holes may affect burner operation and may result in a hazard.
- When using the range, do not touch the grates, burner caps, burner bases or any other parts in proximity to the flame. These components may be hot enough to cause burns.
- If the range is near a window, do not use long curtains as a window treatment, as they could blow over the range and create a fire hazard.
- Do not clean the oven gasket, because rubbing or moving the gasket may compromise the door seal.
- Do not leave children alone or unattended in the area where the range is in use. Never allow children to sit or stand on the appliance. Do not let children play with the range.
- Do not store items of interest to children above or at the back of the range, as they could climb on the appliance to reach items and be injured.
- Do not use water on grease fires. Smother the flame or use a dry chemical or foam-type extinguisher.
- Never leave the appliance unattended when in use. Boilovers and greasy spills may smoke or ignite.
- Do not cover the burners and grates with anything except properly selected utensils. Decorative covers should not be used.
- Do not heat unopened food containers, such as baby food jars and cans. Pressure build-up may cause the container to burst and cause injury.
- Do not store flammable materials near burners or let grease or other flammable substances accumulate on the range.
- Do not use abrasive or caustic cleaners or detergents on this appliance, as these may cause permanent damage. Do not use aerosol cleaners, as these may be flammable or cause corrosion of metal parts.
- Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.
- Do not clean the range while it is still hot. If using a damp sponge or cloth, wait until the range has cooled sufficiently to prevent steam burns. Also, some cleaners can produce harmful or unpleasant fumes if applied to hot surfaces. Refer to care recommendations on pages 26–27.
- Do not allow aluminum foil, plastic, paper or cloth to come in contact with a hot burner or grate. Do not allow pans to boil dry.
- Do not touch heating elements or interior surfaces of the oven.

SAFETY PRECAUTIONS

⚠ WARNING

TO REDUCE THE RISK OF INJURY TO PERSONS IN THE EVENT OF A RANGE GREASE FIRE, OBSERVE THE FOLLOWING:

Smother flames with a close-fitting lid, baking sheet or other metal tray; then shut off the gas burner. Be careful to prevent burns. If the flames do not go out immediately, evacuate and call the fire department.

Do not use water on grease fires.

Never pick up a flaming pan, you may be burned.

USE AN EXTINGUISHER ONLY IF:

- You know you have a class ABC extinguisher and you already know how to operate it.
- The fire is small and contained in the area where it started.
- The fire department is being called.
- You can fight the fire with your back to an exit (NFPA fire safety tips).

CALIFORNIA PROPOSITION 65

⚠ WARNING

Burning gas cooking fuel generates some by-products that are on the list of substances known to cause cancer or reproductive harm. To minimize exposure to these substances, always operate this unit according to the instructions contained in this guide and provide good ventilation.

COMMONWEALTH OF MASSACHUSETTS

- Installations and repairs must be performed by a qualified or licensed contractor, plumber or gas fitter, qualified or licensed by the state, province or region where this appliance is being installed.
- Use only gas shut-off valves approved for use within the state, province or region where this appliance is being installed.
- A flexible gas connector, when used, must not exceed 3' (.9 m).

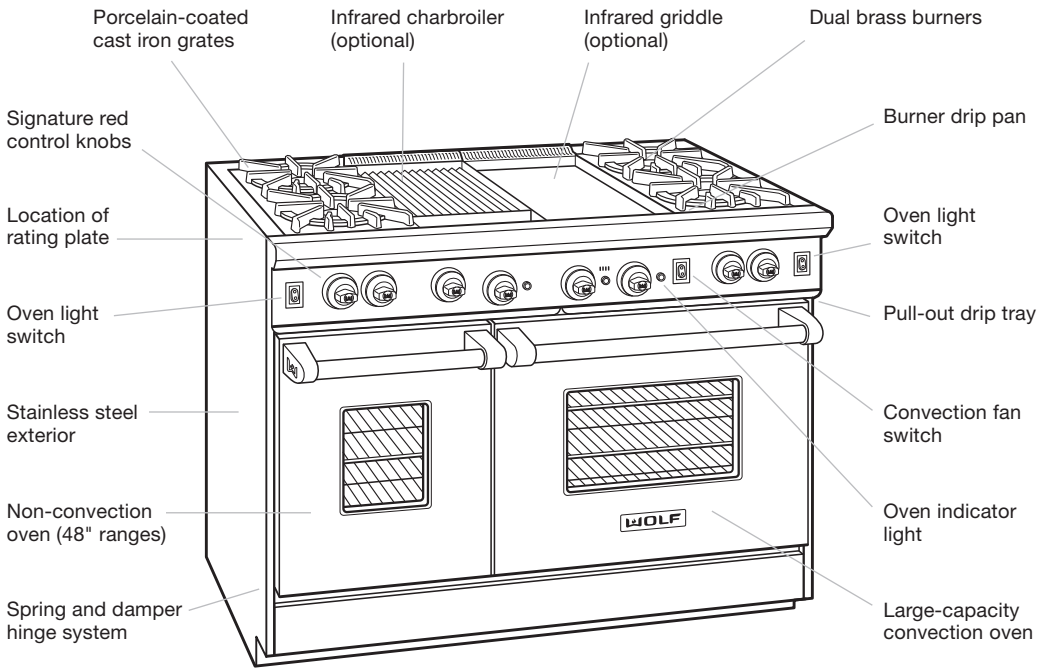
Gas Range Features

- Heavy-duty stainless steel exterior.
- Dual brass burners with flame recognition and automatic reignition for safety and ease of use.
- Porcelain-coated, cast-iron burner grates for easy cleaning and durability.
- Top configurations including: infrared charbroiler, infrared griddle and French top with stainless steel covers.
- Signature red control knobs with four position settings and chrome bezels.
- Large-capacity gas convection oven(s) with three adjustable oven racks.
- 18" (457) non-convection oven with two adjustable oven racks on 48" (1219) models.
- Infrared broiler with ultrafast pre-heating in 30" (762) oven.
- Lighted, porcelain oven interiors with window in doors.
- Stainless steel drip tray on ball bearing slides.
- Adjustable stainless steel legs in front and rear casters.
- Wolf exclusive spring and damper door hinge system.
- CSA certified for US and Canada.
- Two and five year residential warranty—exclusions apply—see warranty at the end of this guide.

This appliance is certified by Star-K to meet strict religious regulations in conjunction with specific instructions found on www.star-k.org.

GAS RANGE

Model R484CG shown



Gas Range Features

Oven Specifications			
INTERIOR CAPACITY			CU FT (L)
18" (457) Oven			2.5 (71)
30" (762) Oven			4.4 (125)
36" (914) Oven			5.5 (156)
INTERIOR DIMENSIONS	W	H	D
18" (457) Oven	13 1/2" (343)	18 5/8" (473)	17" (432)
30" (762) Oven	24" (610)	18 5/8" (473)	17" (432)
36" (914) Oven	30" (762)	18 5/8" (473)	17" (432)

Burner Rating	Btu (kW)	Btu (kW)
SURFACE BURNERS	HIGH	SIMMER
4–8 Burners	16,000 (4.7)	500 (.1)
OPTIONAL FEATURES		
Infrared Charbroiler		16,000 (4.7)
Infrared Griddle		18,000 (5.3)
Double Griddle		36,000 (10.6)
French Top		15,000 (4.4)
OVEN BURNERS		
18" (457) Oven Burner		18,000 (5.3)
30" (762) / 36" (914) Oven Burner		30,000 (8.8)
Infrared Broiler		18,000 (5.3)

OPTIONAL ACCESSORIES

Optional accessories are available through your authorized Wolf dealer. To obtain local dealer information, visit the locator section of our website, wolfappliance.com.

- 5" (127) and 10" (254) stainless steel risers—20" (508) riser with shelf.
- Stainless steel island trim.
- Black control knobs.
- Cast iron S-grates and wok grate.
- Hardwood cutting board and griddle cleaning kit (griddle models).
- 30" (762) and 18" (457) oven racks.
- 30" (762) full-extension easy glide rack.
- High altitude conversion kit.

Surface Burners

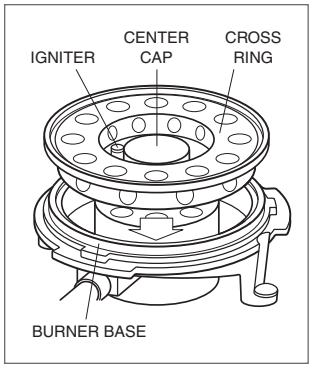
A spark electrode ignites each surface burner. This control eliminates the need for continuous open flame pilots. For added safety and convenience, each burner is designed with an electronic reignition system. This feature enables any burner to relight automatically in the event it is accidentally extinguished.

BURNER ASSEMBLY

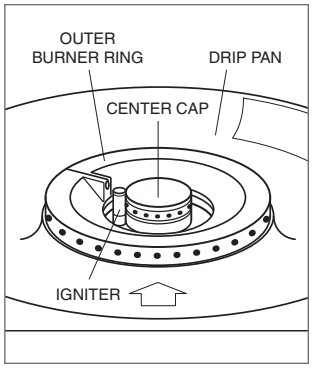
After removing burner parts for cleaning, it is important that you reassemble the burners correctly. Refer to the illustrations below for proper alignment of the base and upper burner parts. The center burner cap does not have a special orientation but should be seated flat.

⚠ CAUTION

Failure to position the burner parts correctly could cause flames or gas to escape and burn between parts, resulting in poor combustion or damage to your gas range.



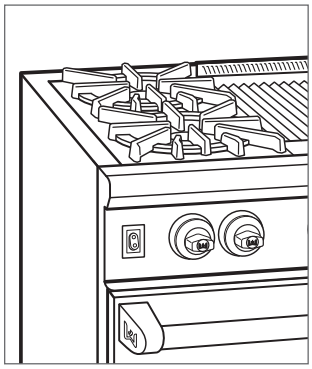
Burner base.



Upper burner.

GRATE PLACEMENT

Position the porcelain-coated, cast iron burner grates with the five fingers of each grate facing toward the front of the gas range. The back of each grate has three fingers. Refer to the illustration below.



Grate placement.

Surface Burners

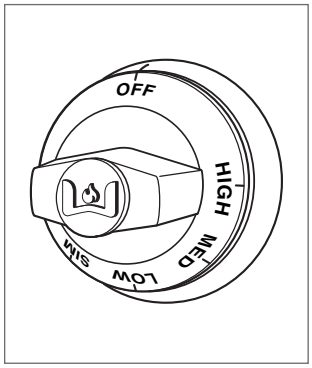
CONTROL KNOBS

The control knobs are positioned to correspond to the surface burners they regulate. Each knob is designed as a push-to-turn knob. Even though this is a child-safe design, children should never be left unattended near the range while it is in use.

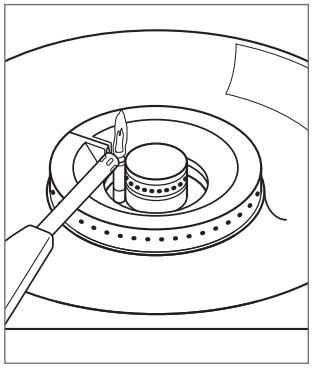
To light a surface burner, push in and turn the control knob counterclockwise to HIGH. You will hear a clicking sound. This is the electronic igniter. Once the burner is lit, continue turning the knob counterclockwise to the desired setting. There are four settings—HIGH, MED (medium), LOW and SIM (simmer). You will feel a slight detent in the knob rotation when each setting is aligned.

MANUAL LIGHTING

In case of a power outage, you can relight the surface burners manually. Turn the control knob to HIGH, then light the burner using a BBQ lighter. Refer to the illustration below.



Surface burner control knob.



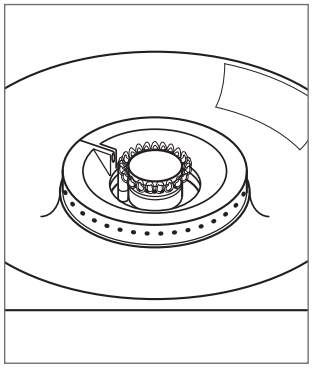
Manual lighting.

FLAME HEIGHT AND APPEARANCE

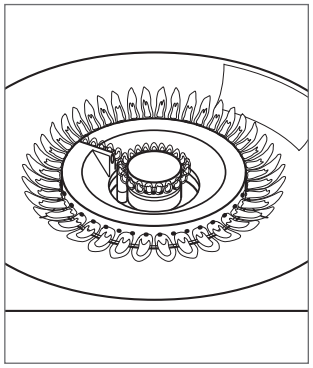
Select a flame that is just high enough to maintain the desired cooking speed and is sized to fit the base diameter of the pan. Never extend the flame beyond the base of the pan. Refer to the illustrations below.

A natural gas flame should be blue with a deeper blue core. There should be minimal trace of a yellow flame. A yellow flame indicates an improper mixture of air and gas or impurities in the gas supply to the range. If this occurs consistently, call a Wolf authorized service center to adjust the mixture. With LP gas, some yellow tipping to the flame is acceptable and may not require adjustment.

A “popping” sound may be noticed with LP gas when the surface burner is turned off. This is normal.



Surface burner at SIMMER.



Surface burner on HIGH.

Surface Burners

TEMPERATURE SETTING GUIDE

SETTING	USES
SIM (simmer)	Melting, holding chocolate Melting butter Heating, holding delicate sauces Warming foods Melting large quantities Simmering sauces Steaming rice
LOW Heat	Frying eggs Heating milk, cream sauces and soups, gravies and puddings Panfrying Simmering large quantities Boiling vegetables in water
MED (medium) Heat	Sautéing Browning Braising Quick frying
HIGH Heat	Boiling water Heating broth soups, stocks Deep fat frying (to heat oil only) Fast boiling large quantities

⚠ CAUTION

Never leave pans on a HIGH setting unattended. Be careful when cooking food in fat or grease; it can become hot enough to ignite.

BEFORE USING FOR THE FIRST TIME

Before using for the first time, you should clean your range thoroughly with hot water and a mild detergent. Rinse and dry with a soft cloth. This removes any residual oil and grease left on the surface from the manufacturing process. Refer to care recommendations on pages 25–27.

IMPORTANT NOTE: Before using your gas range, check that the surface burners are assembled correctly.

The optional griddle and French top need to go through a “burn in” period to clean oils from the bottom of these assemblies. To prevent food from sticking and to protect the surface from moisture, it is necessary to season the griddle and French top prior to use. Refer to the following pages for specific instructions on using the optional charbroiler, griddle and French top.

The use of proper cookware is very important. Refer to cookware selection on page 28 for recommendations.

Infrared Charbroiler

The optional charbroiler has an infrared burner to give the most efficient method of gas grilling. The burner becomes an orange-red color at the surface of the ceramic tile. When it glows, it transfers intense heat to the food. This sears the outside of the food to lock in juices and flavor.

IMPORTANT NOTE: Cook food directly on the charbroiler grate, do not use cookware.

INSTALL BLANK-OFF PLATE

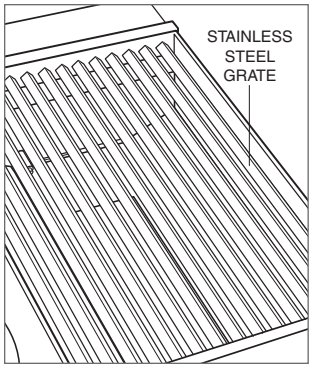
To convert the charbroiler to a lower heat output for more even cooking, install the blank-off plate provided with your gas range. This stainless steel plate is placed directly on the ceramic tiles.

Install the blank-off plate when the charbroiler is off and is completely cool. Be sure to remove the plastic film from the blank-off plate before installing.

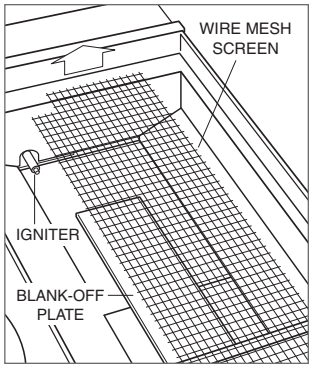
To install the blank-off plate, remove the stainless steel grate and wire mesh screen. Position the blank-off plate in the middle of the ceramic tiles. Reinstall the wire mesh screen with the notch at the left rear. Reinstall the grate. Refer to the illustrations below.

⚠ CAUTION

Use caution when positioning the blank-off plate to avoid damage to the ceramic tiles. Avoid contact with the igniter; it is fragile and can chip or break.



Charbroiler grate.



Blank-off plate.

Infrared Charbroiler

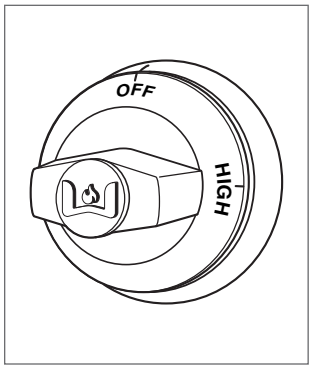
CHARBROILER OPERATION

IMPORTANT NOTE: The stainless steel cover must be removed prior to operation of the charbroiler.

- Turn the control knob counterclockwise to the HIGH setting. You will hear the clicking sound of the igniter lighting the burner.
- Preheat charbroiler for about 10 minutes before adding the food. The ceramic tiles will have an orange-red glow.
- To turn the charbroiler off, turn the control knob clockwise to the OFF position.

⚠ WARNING

To prevent flare-ups, never leave the charbroiler unattended during use.



Charbroiler control knob.

CHARBROILING TIPS

- Turn on the ventilation hood five minutes prior to using the charbroiler.
- If the knob is not set fully at HIGH, the burner may turn blue and the automatic igniter will begin sparking. Turn the knob back to HIGH.
- Always select lean meat or trim fat before grilling. Flaming may occur when grilling meat and poultry with excessive fat.
- To minimize flare-ups when grilling chicken breasts and thighs, remove the skin. Brush pieces with peanut or vegetable oil to reduce sticking to the grate.
- If flare-ups occur, quickly move the food to another place on the grate with long tongs.
- Apply basting sauce halfway through cooking time.
- Use a minute timer as a reminder to turn the food over halfway through cooking time.
- Leave the charbroiler on for approximately 10 minutes after grilling is complete. This allows for easier cleaning after the charbroiler has cooled sufficiently.
- The suggested grilling times in the charbroiler grilling guide on the following page are approximate. Actual times depend on the quantity, thickness and starting temperature of the food.

Infrared Charbroiler

CHARBROILER CARE

To keep the charbroiler looking its best, it is recommended that you clean it after every use. Allow the charbroiler surface to cool sufficiently before cleaning.

- **Charbroiler Grate** (stainless steel): When cool, lift off and set in the sink. Pour very hot water over the cooked-on residue. Cover with wet dish towels and pour more hot water over it. Allow the hot, moist conditions to help loosen the residue. Remove remaining food soil with a soap-filled scouring pad. Rinse and dry.
- **Charbroiler Frame** (stainless steel): Remove from the range. Soak in hot water and dish detergent. Wash thoroughly, scrubbing with scouring pad, if needed.
- **Blank-off Plate** (stainless steel): Wash with hot water and detergent. Use a soap-filled scouring pad to remove as much cooked-on food soil as possible. The plate will turn a metallic blue color due to the high heat; this is a permanent change.
- **Igniter** (ceramic): Avoid contact with the igniter; it is fragile and can chip or break.
- **Mesh Screen** (stainless steel): Use a wire brush to loosen any charred food particles.

CHARBROILER GRILLING GUIDE

FOOD	GRILLING TIME*
BEEF	
Ground beef patties, 1 lb (.5 kg), 1/2" (13) thick	12–15 min (medium well)
Steaks, 1/2" (13) to 3/4" (19) thick	8–9 min (rare) 10–12 min (medium) 14–16 min (well done)
CHICKEN	
Breasts, boneless and skinless	20–23 min
Breasts, bone in	30–33 min
Thighs, boneless and skinless	30 min
FISH	
Steaks, 1/2" (13) to 3/4" (19) thick	10–12 min
FRESH VEGETABLES	
Bell peppers	10–12 min
Corn on the cob, husked	15–20 min
Corn on the cob, in the husk	30–40 min
Mushrooms	6–7 min

*Grilling times are with the blank-off plate installed. Refer to the Wolf cooking guide on pages 29–32 for additional information.

Infrared Griddle

The optional griddle is thermostatically controlled, which means once the set temperature is reached, the heat cycles to hold that temperature. To prevent food from sticking and to protect the surface from moisture, it is necessary to “season” the griddle prior to use. This seasoning process as well as general use will change the appearance of the griddle.

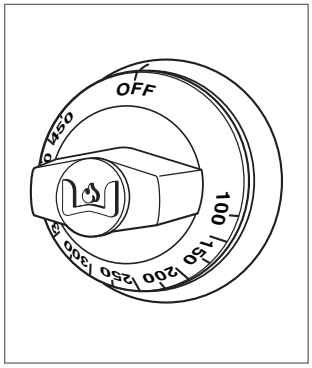
SEASON THE GRIDDLE

- The griddle is shipped with a protective oil coating the surface, use hot water and detergent to clean. Rinse and dry.
- Turn on the ventilation hood five minutes prior to using the griddle.
- The griddle needs to go through a “burn in” period. Turn the griddle on at 350°F (175°C) for 30 minutes to clean oils from the bottom of the griddle. After 30 minutes, turn the griddle off and allow it to cool.
- To season, pour a teaspoon (5 ml) of peanut or vegetable oil per single griddle in the center; spread evenly with a paper towel, avoiding the corners. Be careful not to apply too much oil. Excess oil will leave a gummy residue that will have to be removed.
- Push and turn the control knob to 350°F (175°C). Heat until you see the first signs of smoke. Turn the griddle off. When the griddle has cooled and is only slightly warm, wipe off any excess oil. Let the griddle cool completely.
- Repeat with another teaspoon of oil. The brown appearance will darken with use.

GRIDDLE OPERATION

IMPORTANT NOTE: The stainless steel cover must be removed prior to operating the griddle.

- Turn on the ventilation hood five minutes prior to using the griddle.
- To heat the griddle, push in the control knob and turn counterclockwise to the desired temperature. It is normal to hear a clicking sound. This is the electronic ignition lighting the burner. When the burner is lit, the thermostat will control the temperature.
- When the griddle is preheated, the griddle indicator light will go out. The light will cycle on and off as the thermostat requires more heat to maintain the set temperature. This will allow heat to be evenly distributed and the griddle to maintain the set temperature.
- The double griddle has two burners with separate control knobs that act independently of each other. If only one griddle is being used, there will be some heat transfer to the inactive griddle.
- To turn the griddle off, turn the control knob clockwise to the OFF position.

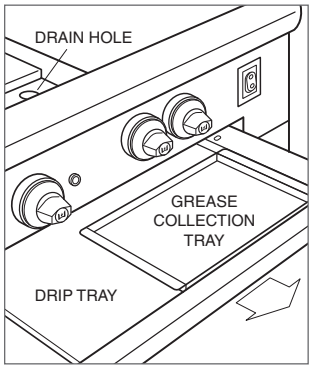


Griddle control knob.

Infrared Griddle

GRIDDLE CARE

- Using a metal spatula, scrape grease into the grease collection tray.
- When the surface has cooled, wipe it with a paper towel to remove excess grease or oil.
- Scrape the griddle clean. Pour 1/2 cup (118 ml) warm water and 1 teaspoon (5 ml) griddle cleaner onto the griddle and scrape the grease into the grease collection tray. Rinse the griddle with 1/2 cup (118 ml) warm water and dry with paper towels.
- Clean the grease collection tray on the drip tray and drain hole after each use. Do not allow grease to accumulate in the tray and become a fire hazard.
- To remove the grease collection tray, slide the drip tray out, then lift out the grease collection tray. Clean the grease collection tray with soapy water and a clean cloth. Refer to the illustration below.
- Apply a small amount of peanut or vegetable oil to the griddle with a clean cloth after each cleaning.
- Occasionally, remove the seasoning and clean the griddle thoroughly. Apply a small amount of white vinegar and water to the surface while it is slightly warm. Scrub with a fine wire brush or a fine-grit griddle brick. Repeat until excess oil has been removed. Apply a light coat of oil for seasoning.



Grease collection tray.

GRIDDLE COOKING GUIDE

TEMPERATURE	FOOD
200°F (95°C)	Hold cooked food at serving temperature
250°F (120°C)	Eggs
350°F (175°C)	French toast, pancakes, grilled sandwiches
375°F (190°C)	Bacon, pork chops, lamb steaks, sausage, flattened boneless chicken
400°F (205°C)	Vegetables, sliced or grated

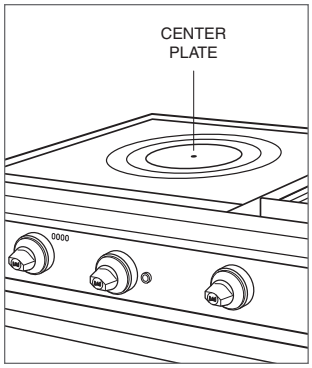
Refer to the Wolf cooking guide on pages 29–32 for additional information.

French Top

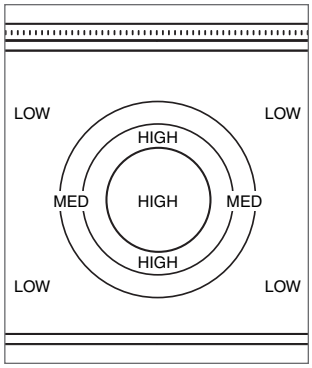
The optional French top provides a graduated cooking surface with the hottest temperature under the center plate and the lowest temperature near the edges. This design makes it possible to use several pans at once for a variety of cooking tasks. For example, fry chicken toward the center, while simmering a sauce in one corner and keeping vegetables warm in a different corner. Place the pan or pans toward the edge according to their contents and quantity. Refer to the illustrations below.

The cooking surface is made of polished cast iron that is an excellent heat conductor. The rings allow for the solid surface to expand with the heat while remaining flat. The rings also provide thermal breaks in the cast iron that distribute heat in a graduated intensity, hottest in the center and coolest around the edges.

To protect the cast iron surface from moisture, it is necessary to “season” the French top prior to use. This seasoning process as well as general use will change the appearance of the French top.



French top center plate.



French top heating zones.

SEASON THE FRENCH TOP

- The French top is shipped with a protective oil coating the surface, use hot water and detergent to clean. Rinse and dry.
- Turn on the ventilation hood five minutes prior to using the French top.
- The French top needs to go through a “burn in” period. Turn on the French top for 30 minutes to clean oils from the bottom side of the surface. After 30 minutes, turn the French top off and allow it to cool.
- To season, spread a light coating of peanut or vegetable oil on a towel or cloth. While surface is still slightly warm, apply oil evenly until it is absorbed into the cast iron. Be careful not to apply too much oil. Excess oil will leave a gummy residue that will have to be removed.
- It is normal for the cast iron to darken with use to a bluish-black color.

When this seasoning technique is applied correctly, food spatters will not stain and the surface will be protected from moisture. Its appearance darkens with use, a sign that the French top has been fully tempered and is properly seasoned. Regular maintenance will become easier.

French Top

FRENCH TOP OPERATION

IMPORTANT NOTE: The stainless steel cover must be removed prior to operating the French top.

- Turn on the ventilation hood five minutes prior to using the French top.
- To use the French top, push and turn the control knob counterclockwise to the HIGH setting. You will hear the clicking sound of the igniter lighting the burner.
- Preheat for 25 to 30 minutes before cooking on the French top. This allows the solid cast iron plate to heat thoroughly.
- To raise or lower the cooking heat, slide the pan either toward (higher heat) or away from (lower heat) the center plate. This gives you total control over the most delicate sauces. It is not necessary to adjust the flame height.
- To turn the French top off, turn the control knob clockwise to the OFF position.

FRENCH TOP COOKING TIPS

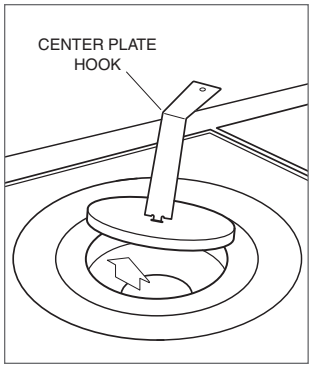
- Always cook in pans. Do not cook food directly on the surface.
- Never remove the center plate when cooking.
- When bringing large amounts of water to a boil, it is fastest to do it on one of the surface burners.

⚠ CAUTION

Never leave pans on a high heat zone unattended. Be cautious when cooking food in fat or grease. It can become hot enough to ignite.

FRENCH TOP CARE

- It is best to maintain a seasoned surface to protect the cast iron from moisture.
- Clean entire surface after each use while it is slightly warm. Wipe the surface with a mild detergent and water. Rinse and dry.
- Maintain the French top as you would a cast iron skillet; keep it free from moisture.
- Reapply a light coating of peanut or vegetable oil to the French top after each use until a sheen develops.
- Occasionally, remove the seasoning and clean the French top thoroughly. Apply a small amount of white vinegar and water to the surface while it is slightly warm. Scrub and repeat until excess oil has been removed. Apply a light coat of oil for seasoning.
- The French top burner is located below the center plate. The plate remains in place during cooking but it can be lifted off to check or service the burner. Use the center plate hook provided with your range as shown in the illustration below.



Center plate removal.

Oven Operation

CONVECTION VS STANDARD

In the Wolf convection oven, a fan positioned in the rear of the oven circulates heat from the burner below the oven floor. This provides more even heat distribution throughout the oven.

Convection cooking is preferred for tender cuts of meat and poultry, air-leavened baked foods, breads, cakes and cookies. Cook foods uncovered in low-sided pans for best results. Standard cooking is best for less tender cuts of meat that need to be covered, covered one-dish recipes and pizzas. Refer to the Wolf cooking guide on pages 29–32.

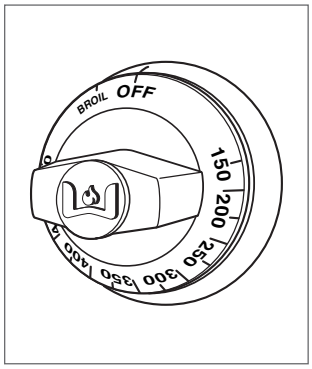
OVEN CONTROLS

To set the oven temperature for standard or convection cooking, turn the oven control knob counterclockwise to the desired oven temperature.

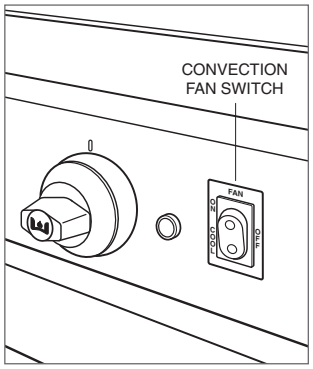
To turn the oven off, turn the oven control knob clockwise until it reaches the OFF position.

For convection cooking, once the oven temperature is set, push the convection fan switch, located to the right of the control knob, to the ON position. Refer to the illustration below. The fan will automatically shut off when the oven door is opened and remains off until the door is closed.

To cool the oven faster after cooking, turn the oven control knob to the OFF position and push the convection fan switch to COOL. The convection fan will operate continuously until the fan switch is turned OFF.



Oven control knob.



Convection fan switch.

Oven Operation

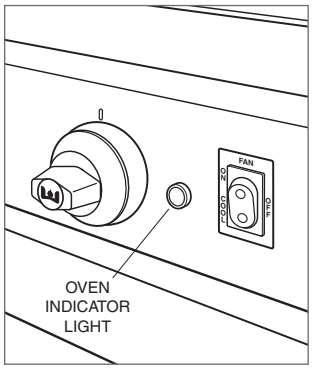
OVEN PREHEAT

Preheating is necessary for most cooking because timing is more likely to coincide with the recipe when the oven is preheated.

To preheat, turn the control knob directly to the oven temperature. Do not turn it to a higher temperature and then back to the desired setting. Setting a higher temperature first and then lowering it will not preheat the oven any faster.

When the oven indicator light turns off, the oven temperature has been reached. Refer to the illustration below. Place the food to be cooked inside the oven. If the door is left open for any length of time, heat will escape and the temperature inside will be less than what is set.

The oven indicator light will cycle on and off as the thermostat needs more heat to maintain the set temperature.



Oven indicator light.

BEFORE USING FOR THE FIRST TIME

Before using the oven of your gas range for the first time, it needs to go through a “burn in” process. Set the oven temperature at 250°F (120°C) and operate for one hour. At the end of the hour, reset the oven to 500°F (260°C) and heat for a second hour. Turn the oven off and allow it to cool gradually with the door closed.

This process will burn off any residual oil and grease used in the manufacturing process. A small amount of smoke and odor may be noticed during the initial break-in period

Oven Operation

BAKING TIPS

- Position racks before preheating the oven.
- Refer to the baking guide on pages 29–30. Cooking times are based on starting with a preheated oven.
- When cooking large quantities of food, select two smaller pans rather than one very large pan to maximize even heat distribution.
- You can cook different foods together using the same time and temperature. Individual flavors will not transfer to another food if the oven is first preheated.
- Place multiple pies on same rack, leaving 1" (25) space around each.
- Reduce the oven temperature by 25° when cooking in heat-proof glass or glass ceramic dishes.
- Aluminum foil can be used as a cover or used to wrap foods individually when using a standard oven setting. Aluminum foil can also be used on a separate rack below a fruit pie to catch the spillover.

⚠ CAUTION

Never cover the entire rack or bottom of the oven with aluminum foil. This will block heat distribution and may cause permanent damage to the porcelain.

ROASTING TIPS

- Refer to the convection roasting guide on page 31. The suggested cooking times are based on using a preheated oven.
- Convection roasting is recommended for most meats because of the beautiful browning on the outside while the juices are retained on the inside.
- Roast tender cuts of meat using the convection setting. Always use a roasting rack in an open, low-sided pan.
- Cook less tender cuts, such as pot roasts, using the standard setting. Cover with aluminum foil while cooking or use a covered pan.
- The lower half of the broiler pan can be used as an open roaster.
- Use an instant-read, portable meat thermometer to check the internal doneness.
- When checking the internal temperature, remove the roast when the thermometer reads 10° below the doneness temperature.
- Before slicing a roast, let it stand for 10 to 15 minutes. Keep it warm by covering it loosely with aluminum foil while standing.

Oven Operation

DEHYDRATION TIPS

- Dehydration racks can be purchased at a hardware or discount store.
- Select a convection setting of 150°F (65°C) and stack the dehydration racks in the oven, as many as will fit.
- Convection baking time for apples, kiwi, oranges, pears, strawberries and tomatoes is 6 to 8 hours.
- Total dehydration times depend on the thickness of the slices and the amount of pulp to seeds and juice. Consult a food preservation guide for specific times and handling of various foods.

⚠ CAUTION

Foods must be dried to below .60 water activity or dry to the touch to be safely stored with no danger of mold, yeasts or bacteria growing. When in doubt, dehydrate for the maximum time specified.

Oven Racks

Each large oven has three heavy-duty racks. The small, non-convection oven on 48" (1219) ranges has two oven racks. Each oven rack has a rack stop that prevents it from sliding out of the oven completely.

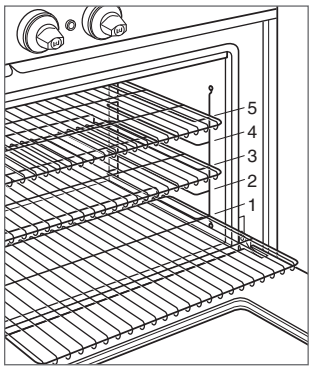
Rack placement in the oven affects optimum cooking results. Oven rack position 1 is closest to the bottom and position 5 is closest to the top. Refer to the illustration below. The Wolf cooking guide on pages 29–32 provides suggested rack positions.

To insert a rack, align the rack stops to the front of the rack guide. Tip the rack upward so the rack stops slip below the rail. Once in position, push the rack in. It should slide freely and be level. Pull the rack out to stop position to check that it stops securely.

To remove a rack from the oven, pull the rack forward to the stop position. Lift up on the front and continue pulling until the rack releases.

⚠ CAUTION

Use dry pot holders when handling oven racks. Racks retain heat after the oven is turned off.



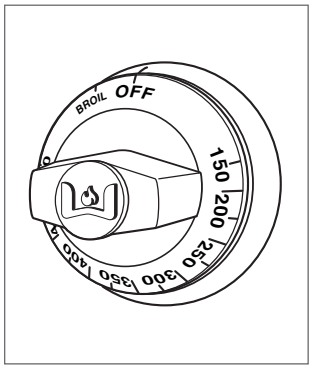
Oven rack positions.

Oven Broiler

Gas range convection ovens have an infrared broiler. The infrared burner heats a metal screen at the top of the oven cavity. When the screen reaches a reddish glow, it creates enough infrared heat to broil food by searing the exterior and sealing in the juices.

BROILER OPERATION

- Position the oven rack at the appropriate level; the level affects doneness. The farther away the food is from the broiler, the more well done it will be inside and the cooking time will be longer.
- Always use the two-piece broiler pan included with your range.
- Do not preheat; place food in a cool oven and close the door.
- Push in and turn the oven control knob counterclockwise to the BROIL setting. The infrared burner will light within 45 seconds.
- Use a minute timer to signal half of cooking time; turn the food over and reset the timer.
- When broiling is complete, turn the control knob clockwise to the OFF position.



Broiler control knob.

BROILING TIPS

- Trim any excess fat from the food; score remaining fat to prevent the food from curling during broiling.
- If excessive smoking occurs, the food is too close to the heat.
- Never use heat-proof glass for broiling; it can shatter.
- Refer to the Wolf broiling guide on page 32. Use cooking times as a guide for other similar foods.

⚠ WARNING

When opening the oven door to add or remove food, keep your face away from the opening. High heat or grease flare-ups could cause burns.

Care Recommendations

OVEN LIGHT BULB REPLACEMENT

⚠ WARNING

Shut off electrical power to the oven before replacing light bulb.

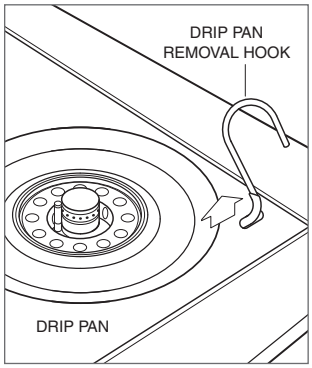
IMPORTANT NOTE: Allow the oven to cool sufficiently before replacing the light bulb.

The oven of the gas range uses a standard 40-watt light bulb. To replace the oven light bulb, unscrew the light lens and remove the bulb by unscrewing it from the socket.

DRIP PAN REMOVAL

The drip pan removal hook is provided with the gas range to lift and remove the drip pan for cleaning.

To remove the drip pan, first remove the cast iron grates. Insert the vinyl-coated end of the drip pan removal hook into one of the oblong holes in the drip pan. Lift upward and set the drip pan aside for cleaning. Refer to the illustration below.



Drip pan removal.

Care Recommendations

RANGE CLEANING TIPS

- Wait until surfaces are cool before cleaning.
- For best results, wipe up spills and spatters as they occur and immediately after the range has cooled. If splatters are allowed to cook on, they may permanently damage or stain the finish.
- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.
- If in doubt about using one of your cleaners, check the label. To check if it is safe to use on your range, try a small amount on an inconspicuous area.
- Use caution when spraying cleaners. Some contain caustic ingredients that can damage adjacent parts and finishes. Protect the adjacent parts by masking them off to avoid damage by overspray.
- Do not spray cleaners on control knobs or igniters.
- Refer to care recommendations on the following pages for specific care instructions for range surface and oven components.
- Refer to pages 13–19 for specific care instructions for the charbroiler, griddle and French top.

STAINLESS STEEL EXTERIOR

Range exterior, riser and trim.

- Do not use abrasive cleaners; they will permanently scratch stainless steel surfaces. Salt and some cooking liquids may pit and stain the surface. Remove these spills immediately.
- Use a spray degreaser to remove fingerprints and greasy spatters. Spray on a cloth and wipe the surface. Buff dry immediately to avoid streaking. For hard water stains, use white vinegar and water.
- For general cleaning, use a soft, nonabrasive stainless steel cleaner like Signature polish and apply with a soft lint-free cloth. To bring out the natural luster, lightly wipe the surface with a water-dampened microfiber cloth followed by a dry polishing chamois. All work should follow the grain direction of the finish. Better results are obtained by keeping the cloth in continuous contact with the stainless steel.
- Signature polish is available from Signature Limited Laboratory, P. O. Box 13436, Dayton, Ohio 45413, or call 877-376-5474.

Care Recommendations

GENERAL CLEANING

Burner drip pan.

- Do not use abrasive cleaners; they will permanently scratch porcelain enamel surfaces. Use a clean cloth or sponge and wipe the surface with warm water and a mild detergent. Rinse and dry immediately.

Burner grates.

- Remove burner grates and clean with a nonabrasive cleaner such as liquid detergent in hot water or a paste of baking soda and water. Spray degreasers and mild abrasive cleaners may be used.

Burner base.

- Wash in warm water and liquid detergent or mild abrasive cleaner. Rinse and dry.

Spark igniters.

- Keep dry; never spray water or cleaner directly on the igniter. When cleaning surface burners, avoid contact with the igniter.

Control knobs.

- Wipe control knobs with a damp cloth and mild detergent and water; rinse and dry. Do not soak the knobs or use abrasive cleaners, they will scratch the finish and remove markings.

Control panel.

- Use a spray degreaser to remove fingerprints and food soils. Spray on a cloth and wipe the panel. Do not spray directly on the panel around valve stems.

Oven interior.

- Never wipe a warm or hot porcelain surface with a damp sponge; it may cause chipping or crazing (tiny hairlike cracks).
- When cool, clean splatters and spills immediately. Do not allow food with a high sugar or acid content, such as milk, tomatoes, sauerkraut, fruit juices or pie filling, to remain on the porcelain enamel surface. Failure to remove these foods may cause a permanent dull spot.
- Mild abrasive cleaners and oven cleaners may be used sparingly. Avoid spraying cleaners on the thermostat, burner, igniter or convection fan.

Oven racks and rack guides.

- Clean with a mild abrasive cleaner.

Oven door window.

- When window is cool, use a razor blade to gently lift baked-on foods. Spray glass cleaner on cloth to clean.

Oven gasket.

- Do not hand clean, rub, puncture or remove the oven gasket; this may compromise the tight door seal.

Broiler pan.

- While slightly warm, place the top of the broiler pan in the sink and lay dish towels over it. Pour very hot water on the towels and allow steam to soften cooked-on residue. Clean both the top and bottom with hot water and a mild detergent. Rinse and dry.

Cookware Selection

For best results, we recommend medium- to heavy-weight cookware. Pans should have a flat base, metal handle and good-fitting cover. Look for pans that are made of materials with good heat conductivity, such as aluminum and copper. Use the following guidelines when selecting cookware:

- Select deep pans with high sides rather than ones with wide bases and low sides to avoid boilovers.
- Cover pans while cooking to improve cooking efficiency. Water boils faster, using less fuel, and the kitchen stays cooler.
- Select lower flame settings when using pans made of cast iron, enameled steel or glass ceramic, or pans coated with a nonstick finish. High heat may cause “hot spots”, scorching and burning.
- Pans with oversize bases that extend beyond the range frame should not be used. On high settings, heat may be trapped beneath the pan causing permanent damage to the surface finish.
- For ease in handling, use front burners for larger pans.
- Use a wok with a flat bottom.

BAKEWARE

- Choose commercial or good-quality bakeware. Use the size of pan recommended in the recipe. Using a pan that is too small or too large will affect cooking results.
- A 14" (356) x 16" (406) baking sheet is an optimum size for large ovens and 9" (229) x 13" (330) for the small, non-convection oven. Allow at least 1" (25) between edge of pan and oven walls.
- Size, shape and finish of bakeware affects the baking time. Food on insulated bakeware cooks more slowly. Food cooked in dark metal pans may cook faster than food cooked in shiny pans.
- Dark, nonstick pan coatings brown more than light, nonstick coatings.
- When baking with multiple pans, allow a minimum of 1" (25) between each pan and oven walls. When more than one oven rack is used, stagger the location of the pans.

Baking Guide

FOOD	RACK POSITION	CONVECTION SETTING	STANDARD SETTING
BREADS			
Biscuits, single pan	3	400°F (205°C) for 11–12 min	450°F (230°C) for 12 min
multiple pans	2 and 4	400°F (205°C) for 11–12 min	
Cornbread, 8" (203) square pan	3	375°F (190°C) for 15–20 min	400°F (205°C) for 20–25 min
Muffins, muffin pans	3	400°F (205°C) for 15–18 min	425°F (220°C) for 15–18 min
(multiple racks not recommended)			
Quickbread, 9" x 5" (229 x 127) loaf pan	3	325°F (165°C) for 45–60 min	350°F (175°C) for 50–55 min
YEAST BREADS			
Loaf, 9" x 5" (229 x 127) loaf pan	3	375°F (190°C) for 18–20 min	400°F (205°C) for 18–20 min
Rolls, 13" x 9" (330 x 229) pan	3	350°F (175°C) for 15–17 min	375°F (190°C) for 15–17 min
multiple pans	2 and 4	350°F (175°C) for 15–17 min	375°F (190°C) for 15–17 min
Sweet rolls, single or multiple pans	3	325°F (165°C) for 20–25 min	350°F (175°C) for 20–25 min
CAKES			
Angel food, tube pan	1	325°F (165°C) for 35–40 min	350°F (175°C) for 45–50 min
Cupcakes, single muffin pan	3	325°F (165°C) for 15–20 min	350°F (175°C) for 20–25 min
multiple muffin pans	2 and 4	325°F (165°C) for 15–20 min	350°F (175°C) for 20–25 min
Layers, 8" (203) round pans	3	325°F (165°C) for 25–30 min	350°F (175°C) for 35–40 min
Pound cake, bundt pan	3	325°F (165°C) for 45–50 min	350°F (175°C) for 50–55 min
Sheet, 13" x 9" (330 x 229) sheet pan	3	325°F (165°C) for 25–30 min	350°F (175°C) for 35–40 min
multiple sheet pans	2 and 4	325°F (165°C) for 25–30 min	350°F (175°C) for 35–40 min
COOKIES AND BARS			
Brownies, 13" x 9" (330 x 229) pan	3	325°F (165°C) for 20–25 min	350°F (175°C) for 20–25 min
multiple pans	2 and 4	325°F (165°C) for 20–25 min	350°F (175°C) for 20–25 min
Chocolate chip, cookie sheet	3	325°F (165°C) for 8–10 min	350°F (175°C) for 10–12 min
multiple cookie sheets	2 and 4	325°F (165°C) for 8–10 min	350°F (175°C) for 10–12 min
Rolled or sliced, cookie sheet	3	325°F (165°C) for 10–12 min	350°F (175°C) for 10–12 min
multiple cookie sheets	2 and 4	325°F (165°C) for 10–12 min	(not recommended)

This chart is a guide; recipe or package directions should take precedence.

Baking Guide

FOOD	RACK POSITION	CONVECTION SETTING	STANDARD SETTING
PIES			
Custard or pumpkin, single or multiple pies	3	425°F (220°C) for 15 min, then 325°F (165°C) for 50 min	
Fruit, homemade	3	375°F (190°C) for 45–55 min	
frozen	3	400°F (205°C) for 60–65 min	
Pastry crust, unfilled	3	425°F (220°C) for 8–10 min	450°F (230°C) for 8–10 min
ONE-DISH MEALS			
Lasagna, frozen, 12" x 10" x 2" (305 x 254 x 51)	3	375°F (190°C) for 1 hr 50 min	
Scalloped potatoes and ham			
1 1/2 qt (1.4 L) round casserole	3	325°F (165°C) for 1 hr 20 min	
Stuffed green peppers	3	350°F (175°C) for 50 min	
VEGETABLES			
Potatoes	3	375°F (190°C) for 45–60 min	400°F (205°C) for 45–60 min
Sweet potatoes	3	375°F (190°C) for 45–60 min	400°F (205°C) for 35–40 min
Winter squash	3	350°F (175°C) for 40–45 min	375°F (190°C) for 50–55 min

This chart is a guide; recipe or package directions should take precedence.

Convection Roasting Guide

FOOD	RACK POSITION	CONVECTION SETTING	END TEMP / CARVING TEMP
BEEF			
Meatloaf, 2–3 lbs (.9–1.4 kg)	3	325°F (165°C) for 50–60 min	140°F (60°C) / 150°F (65°C) Med 160°F (70°C) / 170°F (75°C) Well
Roast, 3–5 lbs (1.4–2.3 kg)	3	325°F (165°C) for 20–25 min/lb*	135°F (60°C) / 145°F (65°C) Rare 140°F (60°C) / 150°F (65°C) Med 160°F (70°C) / 170°F (75°C) Well
Tenderloin, 2–3 lbs (.9–1.4 kg)	3	325°F (165°C) for 18–20 min/lb*	135°F (60°C) / 145°F (65°C) Rare 140°F (60°C) / 150°F (65°C) Med 160°F (70°C) / 170°F (75°C) Well
LAMB			
Leg or shoulder, rare	3	325°F (165°C) for 20–25 min/lb*	135°F (60°C) / 145°F (65°C) Med
PORK			
Roast, 3–5 lbs (1.4–2.3 kg)	3	325°F (165°C) for 20–25 min/lb*	155°F (70°C) / 160°F (70°C) Well
Bacon, 1 lb (.5 kg)	4	325°F (165°C) for 10–14 min	
POULTRY			
Chicken, 3–5 lbs (1.4–2.3 kg)	3	325°F (165°C) for 23–25 min/lb*	Breast, 165°F (75°C) Well Thigh, 175°F (80°C) Well
Cornish hens	3	325°F (165°C) for 30–36 min/lb*	
Duck or goose	3	325°F (165°C) for 18–20 min/lb*	
Turkey, 12–20 lbs (5.4–9.1 kg) unstuffed	3	325°F (165°C) for 11 min/lb*	

*Min/lb indicates specified cook time per pound or .45 kg. This chart is a guide; recipe or package directions should take precedence.

Broiling Guide

FOOD	RACK POSITION	DONENESS	TOTAL BROIL TIME
Ground beef patties, 1/2" (13) thick	5	160°F (70°C) Med	8–9 min
	5	170°F (75°C) Well	12–13 min
Beef steaks, 1/2" (13) thick	3	160°F (70°C) Well	10–12 min
Beef steaks, 1" (25) thick	3	140°F (60°C) Rare / 160°F (70°C) Med / 170°F (75°C) Well	18–20 min
Beef steaks, 1 1/2" (38) thick	3	140°F (60°C) Rare / 160°F (70°C) Med / 170°F (75°C) Well	28–30 min
Chicken breasts, boneless	4	175°F (80°C) Well	10–12 min
Chicken breasts, bone in	3	175°F (80°C) Well	20–22 min
Chicken thighs	3	180°F (80°C) Well	18–20 min
Fish fillet or steaks, 1/2" (13) thick	4	Flaky	8–10 min (do not turn)
Fish fillet or steaks, 1" (25) thick	4	Flaky	14–16 min
Ham slice, 1/2" (13) thick	5	140°F (60°C)	8–9 min
Ham slice, 1" (25) thick	5	140°F (60°C)	12–13 min
Lamb chops, 1" (25) thick	4	160°F (70°C) Med	10–12 min
	4	170°F (75°C) Well	12–14 min
Pork chops, 1/2" (13) thick	4	160°F (70°C) Med	12–14 min
Pork chops, 1" (25) thick	3	160°F (70°C) Med	18–20 min
Hot dogs, whole, precooked	4	160°F (70°C) Med	5–6 min
Sausage or bratwurst, whole, fresh	3		15–16 min
whole, precooked	3		7–9 min
Meringue, pie topping	4		3 min
French bread, 1" (25) thick	4		3–4 min
Toast, 1/2" (13) thick	5		3–4 min (turn at half time)

This chart is a guide; recipe or package directions should take precedence.

Troubleshooting

If your Wolf gas range is not operating properly, use the following troubleshooting guide before calling your Wolf authorized service center. This guide will save you time and trouble and may help you avoid the expense of a service call.

Burner flame does not burn evenly.

- Burner parts may not be assembled correctly. Refer to burner assembly on page 10.

Burner fails to ignite.

- Igniter is damp. Allow it to dry completely.

Burners extinguish themselves when using more than one large pan simultaneously.

- Good gas combustion requires the correct amount of airflow to maintain the flame. Using two oversized pans simultaneously restricts air movement.

Food boils over the pan and into the burner drip pan.

- Heat setting is too high or pan is too small for its contents.

Food boils or burns more in one area of a pan.

- Pan is not centered above the burner.
- Pan does not conduct heat evenly.
- Base of pan does not rest flat on the burner grate.

Water does not come to a boil fast enough.

- Cover pan for most efficient use of the high setting.
- Diameter of pan is too large or base of pan is warped.

Simmer setting does not maintain constant temperature.

- Delicate foods may need a lower simmer setting so that scorching does not occur.

Food cooks too slowly when sautéing.

- Too much food added at one time; sauté in batches.
- Size of food pieces is too large or temperature of food is colder than usual.
- Pan does not conduct heat evenly.

Oven temperature is too hot.

- Food cooked in glass, glass ceramic, or dark metal which holds more heat than shiny pans.
- Oven temperature setting is too high or baking pan too large for recipe.

Oven temperature is not hot enough.

- Oven is not fully preheated.
- Oven door opened too often or left open too long.
- Pan is too small for recipe.

Exterior browning is uneven.

- Pan is too large for good heat circulation or too many pans on a rack.

Excessive smoke when broiling.

- Pan other than two-piece broiler pan is being used.
- Failure to trim off extra fat.

Service Information

When requesting information, literature, replacement parts or service, always refer to the model and serial number of your Wolf gas range. This information is found on the product rating plate. The rating plate is located under the drip pan that supports the cooking grates, inside the left side panel of the range. For location of the rating plate, refer to the illustration on page 3. Record the rating plate information below for future reference.

Model Number: _____

Serial Number: _____

Installation Date: _____

Wolf Authorized Service Center:

_____

Phone: _____

Authorized Wolf Dealer:

_____

Phone: _____

BEFORE CALLING FOR SERVICE

Before calling a Wolf authorized service center, refer to the troubleshooting guide on page 33.

PRODUCT REGISTRATION

Register your new Wolf product today so that we may ensure your satisfaction. You may register by one of the following options:

1) Mail in the completed Wolf product registration card.
2) Register online at **wolfappliance.com**.
3) Register by phone by calling Wolf customer service at **800-222-7820**.

The model and serial numbers of your unit are printed on the enclosed Wolf product registration card. If you provide us with your e-mail address, we will send you exciting new product updates and recipes as they become available, along with information on special events.

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Wolf Appliance Products Limited Warranty

RESIDENTIAL USE ONLY

FULL TWO YEAR WARRANTY*

For two years from the date of original installation, your Wolf Appliance product warranty covers all parts and labor to repair or replace any part of the product that proves to be defective in materials or workmanship. All service provided by Wolf Appliance under the above warranty must be performed by a Wolf authorized service center, unless otherwise specified by Wolf Appliance. Service will be provided in the home during normal business hours.

LIMITED THIRD THROUGH FIFTH YEAR WARRANTY

From the third through fifth year from the date of original installation, Wolf Appliance will repair or replace the following parts that prove to be defective in materials or workmanship: gas burners (excluding appearance), electric heating elements, blower motors (ventilation hoods), electronic control boards, magnetron tubes and induction generators. Labor to remove and replace defective parts is not covered. Wolf Appliance recommends that you use a Wolf authorized service center to perform such service.

LIMITED LIFETIME WARRANTY

For the life of the product, Wolf Appliance will repair or replace any outdoor gas grill body or hood that rusts through due to defective material or workmanship. Labor to remove and replace defective parts is not covered. Wolf Appliance recommends that you use a Wolf authorized service center to perform such service.

TERMS APPLICABLE TO EACH WARRANTY

The warranty applies only to products installed for normal residential use. The warranty applies only to products installed in any one of the fifty states of the United States, the District of Columbia or the ten provinces of Canada. This warranty does not cover any parts or labor to correct any defect caused by negligence, accident or improper use, maintenance, installation, service or repair.

THE REMEDIES DESCRIBED ABOVE FOR EACH WARRANTY ARE THE ONLY ONES THAT WOLF APPLIANCE, INC. WILL PROVIDE, EITHER UNDER THIS WARRANTY OR UNDER ANY WARRANTY ARISING BY OPERATION OF LAW. WOLF APPLIANCE, INC. WILL NOT BE RESPONSIBLE FOR ANY CONSEQUENTIAL OR INCIDENTAL DAMAGES ARISING FROM THE BREACH OF THIS WARRANTY OR ANY OTHER WARRANTY, WHETHER EXPRESS, IMPLIED OR STATUTORY.

Some states do not allow the exclusion or limitation of incidental or consequential damages, so the above limitation or exclusion may not apply to you. This warranty gives you specific legal rights and you may also have other legal rights that vary from state to state.

To receive parts and/or service and the name of the Wolf authorized service center nearest you, contact Wolf Appliance, Inc., P.O. Box 44848, Madison, WI 53744; check the contact & support section of our website, wolfappliance.com or call 800-332-9513.

*Stainless steel doors, panels, handles, product frames and interior surfaces are covered by a limited 60-day parts and labor warranty for cosmetic defects.

WOLF APPLIANCE, INC. P. O. BOX 44848 MADISON, WI 53744 WOLFAPPLIANCE.COM 800.332.9513

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